



BANQUET PACKAGES

Version since 01-26-19

FOR BANQUETS, CORPORATE, BIRTHDAY PARTIES, INFORMAL EVENTS

- **Pricing:** All prices are subject to a 6.35% meal tax. All prices listed in the menu reflect a per person rate. Children from 3 to 9 years pay ½ price. Vendors pay ½ price.
- Each PACKAGE is for a minimum of 35 (adult) orders for the smaller Banquet Hall (Gathering Hall – up to 100) and a minimum of 100 (adult) for Upstairs Hall (max 299).
- **GRATUITY is INCLUDED** in the price. Hall rental fee for a 4 **hour** event - is included in the price. 4 hour use of the hall includes the take down time. No use of the hall after midnight is possible.
- **Menu:** All Packages include your choice of Appetizers, main Course dishes and sides. All food is prepared in our kitchen by the executive chef Sasha Skerla and his experienced crew. Please choose your dishes from the full catering menu on the end of this price list. Prices on the Menu are just in case you would like to upgrade your menu or add this as an additional item.
- **Restrictions:** Use of live fire (candles), fog machines, and music over 75 dbl (55 outside the building) are **not permitted**. Any decoration has to be approved by the hall prior to installment.
- **Décor:** Any/All décor must be pre-approved by OCB Management prior to your event
- **Payments:** To reserve a banquet hall or catering services a security deposit of \$400.00 will be required at the time of booking. A 10% down payment is required for all bookings 8 months prior to the event. Final payment is due 7 days before your function. Balances must be paid in full 1 week prior to your event. Security deposit is not returnable if the event is cancelled. A final head count is due 14 days prior to your function. Please note that for every event booked with us you will have with us a person responsible for all communication and arrangements prior to the event – and also a Maître D' – person in charge of the event service and all staff.

INCLUDED IN EVERY PACKAGE:

- GRATUITY,
- HALL RENTAL FEE FOR 4 h USE OF THE HALL
- TABLECLOTHS AND CHAIR COVERS (WHITE OR CREAM)
- COFFEE AND TEA SERVICE STATION
- BYOB FUNCTIONS – use of the bar: Use of the existing bar equipment and ice machine
- Use of available vases and mirrors
- Water & Ice

I. Buffet Package ONE * \$31.90 per person

(if table served: individually Plated or Family Style table served): + 18%

APPETIZERS

ALWAYS INCLUDED: Vegetables, Cold Cuts & Cheese Platter Arrangements with Pineapple Flame, Dips and Crackers, Fruit Platter

+ Choice of 2 other Appetizer Items from our Catering Menu

- Choice of 3 Entrees from our Catering Menu
- Choice of 2 Sides from our Catering Menu
- Choice of any Salad from our Catering Menu
- Additional 3 Hours of use of the Banquet Hall (7h total)
- China plates, Coffee Cups, Glass Wine Glasses, Champagne Glasses
- Cloth Napkins, Sashes on Chairs
- Cutting of the Cake

II. Buffet Package TWO * \$29.90 per person

(if table served: individually Plated or Family Style table served): + 18%

- Choice of **4 Appetizer Items** from our Catering Menu marked *,** and ***
- Choice of **3 Entrees** from our Catering Menu marked *,** and ***
- Choice of **2 Sides** from our Catering Menu marked *,** and ***
- Choice of **any Salad** from our Catering Menu marked *,** and ***
- Additional **2 Hours** of use of the Banquet Hall (6 total)
- **China plates, Coffee Cups, Glass Wine Glasses, Champagne Glasses, Cloth Napkins**
- **Cutting of the Cake**

III. Buffet Package THREE * \$25.90 per person

(if table served: individually Plated or Family Style table served): + 18%

- Choice of **3 Appetizer Items** from our Catering Menu marked * and **
- Choice of **2 Entrees** from our Catering Menu marked * and **
- Choice of **2 Sides** from our Catering Menu marked * and **
- Choice of **any Salad** from our Catering Menu marked * and **
- Additional **2 Hours** of use of the Banquet Hall (6 total)
- **China plates, Coffee Cups, Glass Wine Glasses, Champagne Glasses**

IV. Buffet Package FOUR * \$22.90 per person

(if table served – individually Plated and Family Style): + 18%

- Choice of **2 Appetizer Items** from our Catering Menu marked *
- Choice of **2 Entrees** from our Catering Menu marked *
- Choice of **2 Sides** from our Catering Menu marked *
- Choice of **any Salad** from our Catering Menu marked *
- Additional **1 Hour** of use of the Banquet Hall (5h total)
- **China plates, Coffee Cups, Glass Wine Glasses set on table**

V. Buffet Package FIVE * \$19.90 per person

- Choice of **2 Appetizer Items** from our Catering Menu marked *
- Choice of **2 Entrees** from our Catering Menu marked *
- Choice of **2 Sides** from our Catering Menu marked *
- Choice of **any Salad** from our Catering Menu marked *
- **Plastic plates, utensils, cups and paper napkins**

VI. Buffet Package SIX * \$17.90 per person

- Choice of **5 Appetizer Items** from our Catering Menu marked *
- **Plastic plates, utensils, cups and paper napkins**

If this menu is used for an event that requires an elaborate ceremony and set up time, we suggest to use one of our Wedding Packages. If not, additional charges will be applied as listed:

Additional items charge (OPTIONAL)

	<u>Buffet&Catering menu</u>	<u>Wedding menus</u>
Additional 1 Hour of Use of the banquet Hall for the Event	\$100	INCLUDED 6h
1 china plate, 1 glass, 3 utensils with set up	\$2.00 per person	INCLUDED
Additional glass on table (wine, champagne)	\$.50 per glass	INCLUDED
Use of the Hall prior of the event for decorating IF AVAILABLE	\$45 per hour	INCLUDED
Use of the Garden Set up for ceremony (sits up to 40)	\$150	INCLUDED
Set up of additional chairs for potential guests (if guests arrive full price)	\$9 per chair if guests do not arrive	up to 8 INC.
Use of the Bridal Suite	\$150	INCLUDED
Cutting of the Cake	\$1.50 per person	INCLUDED
Setting of the Head table	\$150 Sweetheart table +\$10 for each additional person	INCLUDED
Optional decorations with set up (chair sashes, chargers, colored linen napkins):	+\$1.00 each per person	+\$1.00 each per person
Sweet Buffet:	+\$5 per person	+\$5 per person
Assortment of Cannoli, Cheese cake, Cream Puffs, Tiramisu, Brownies, Chocolate Cake, etc.		
Chocolate fountain with strawberries, Marshmallows, Pretzels,	... +\$2 per person	INCLUDED in Sweet Buffet
Use of an additional Banquet Hall for Cocktail Hour or Ceremony or rehearsal	\$700 (with reservation)	
Setting of the Hall for Ceremony with chairs in the middle	\$1.50 per person	
Additional meal served after Dinner (Supper), Buffet style	\$7.00 per person	
Use of the Banquet Hall day prior (if available) for Rehearsal	\$700 for Wavel Hall, \$300 for Gathering Hall	
Carving Station with Chef attended Sirloin Roast or Ham or Pork Roast	\$5.00 per person	
White gloves served circulating Horse D' Oeuvres	\$5.00 per person	

FULL CATERING MENU

Appetizers and late night snacks

price to upgrade or add as additional item:

Our Signature Display of Vegetables with Dip	GLUTEN FREE	*	\$2
Cheese platter arrangements	GLUTEN FREE	*	\$2
Cold Cuts platter with Pineapple Flame, Dips and Crackers	GLUTEN FREE	*	\$3
selection of Old Country Smoke House smoked meats and classic American Cold Cuts			
Fruit Platter	GLUTEN FREE	*	\$2
Shrimp Cocktail	GLUTEN FREE	****	\$4
Baked Brie cheese in puff pastry		****	\$3
Carving station		****	\$5
Chef attended - Roast Beef, Pork or Ham	GLUTEN FREE		
Smoked Salmon display	GLUTEN FREE	****	\$5
with chopped egg, diced red onion, capers, crackers			
Country Table		****	\$5
Smoke House Display with Smoked Meats, Kiszka, Pasztet, Smoked Cheese	GLUTEN FREE	****	\$5
Pulled Pork Bites	GLUTEN FREE	****	\$5
Kielbasa Skewers	GLUTEN FREE	***	\$3
Chicken Tikka Skewers	GLUTEN FREE	***	\$3
Pierogi		**	\$3
Choice of 2 of our House made stuffed dough, butter pan fried pierogi			
Beef franks in Blanket		***	\$3
Fried Mozzarella	VEGETARIAN	*	\$2
Wings - Our House made Sweet and Spicy BBQ Sauce served separately	GLUTEN FREE	*	\$3
Meat Balls - Made in House with Marinara sauce served separately		*	\$2
Egg Rolls	VEGETARIAN,	***	\$3
Breaded Mushroom - served with Ricotta garlic Sauce	VEGETARIAN	*	\$2
Stuffed Mushrooms		****	\$5
With Bacon, Kielbasa and Cheddar Cheese			
Scallops Wrapped in Bacon	GLUTEN FREE	****	\$5
Salmon&Cream Cheese bites		****	\$5
Chicken Tenders fried - served with Honey Mustard Sauce		*	\$2
Fried Eggplant	VEGETARIAN	***	\$3
Polish Bigos	GLUTEN FREE	*	\$2
Polish Kroketti		***	\$3
Savory crepes filled with meat or Sauerkraut&Mushrooms, breaded and fried			
Zapiekanki	VEGETARIAN	**	\$3
Toasted Baguette with fried Mushrooms and Melted Cheese			

Soups

Chicken Noodle Soup			\$5
Borscht (Beet Soup)	GLUTEN FREE		\$5
Vegetable Soup	VEG.&GLUT. FREE		\$5
Cabbage Soup	GLUTEN FREE		\$6
Onion Soup			\$6

Salads

Salad Buffet	VEGETARIAN	****	\$5
Classic Caesar Salad	VEGETARIAN	*	\$2
Garden Salad	VEG.&GLUT. FREE	*	\$2
Cucumber Salad	VEG.&GLUT. FREE	*	\$4
Cabbage Salad (Coleslaw)	VEG.&GLUT. FREE	**	\$5
Beet Salad	VEG.&GLUT. FREE	*	\$2
all served with freshly baked bread rolls and Butter			

Entrées:

Beef

Sirloin Roast of Angus Beef Au Jus	GLUTEN FREE	**	\$8
Thin Slices of Roasted Sirloin served with Pan Juices			
Beef Wellington		****	\$13
Prime Cut of Beef in French Pastry, with Bacon, Onions and Mushrooms			
Prime Rib Roast	GLUTEN FREE	****	\$11
Whole Roast of Prime Beef with Horseradish and Garlic Crust			
Corned Beef	GLUTEN FREE	***	\$10
Slow Roasted in Beer			
Pastrami - Smoked Corned Beef	GLUTEN FREE	****	\$11
Smoked with our secret rub (contains coffee)			
Smoked Prime Rib	GLUTEN FREE	****	\$11

Whole Roast of Prime Beef Smoked with our secret Rub			
Smoked Brisket	GLUTEN FREE	**	\$10
Smoked with our secret rub (contains coffee)			
Beef Stroganoff		****	\$12

Thin Strips of Prime Beef in a rich Creamy Mushroom Gravy

Beef Bourignon	GLUTEN FREE	***	\$10
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Cubes of Prime Beef Simmered in a Rich Red Wine and onion Sauce

Stuffed Cabbage	GLUTEN FREE	**	\$7
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Hamburg and Rice in Cabbage leaves, oven baked, served with Red Sauce

Veal Marsala		****	\$12
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Veal Cutlets dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms

Lasagna (Bolognese)		**	\$7
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Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Beef Ragu

Chicken

Chicken Marsala		*	\$6
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Chicken breast dredged in flour, pan fried and served with a rich sweet Marsala wine sauce and mushrooms

Chicken Francoise		*	\$7
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Chicken Breast battered and fried, served with a creamy white wine and lemon sauce

Herb Roasted Chicken	GLUTEN FREE	*	\$6
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Whole chicken roasted in fresh rosemary, Oregano, Basil and Sage, portioned

Jerk Chicken	GLUTEN FREE	**	\$6
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Chicken roasted in spicy Jerk Seasoning

Cordon Bleu		***	\$8
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Chicken breast stuffed with ham and cheddar, breaded and fried

Chicken Cacciatore	GLUTEN FREE	**	\$7
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Chicken breast slowly simmered in Red Sauce with Bacon & Mushrooms

Chicken Parmigiana	GLUTEN FREE	**	\$7
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CHicken breast breaded and baked with a thick red sauce and parmigiana cheese

Pork

Pork loin roast with wild Mushrooms Sauce	GLUTEN FREE	*	\$7
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Slow roasted Lean Pork Loin Slices

Pork Loin Roast with fresh Rosemary	GLUTEN FREE	*	\$7
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Slow roasted Lean Pork Loin Slices

Fried Pork Cutlets		***	\$10
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Thin Pork Cutlets, marinated, breaded and fried

Stuffed Rolled Pork		****	\$11
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Pork Loin flattened, stuffed with Mushroom duxelles, rolled and roasted

Pork Stuffed with Prunes	GLUTEN FREE	**	\$9
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Slow roasted Lean Pork stuffed with Prunes and sliced

Apple Pork Loin Roast	GLUTEN FREE	*	\$9
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Slow roasted Lean Pork Loin Slices, baked with Apples, in a sweet apple flavored gravy

Sweet Sausage with Peppers & Onions	GLUTEN FREE	*	\$9
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Sweet Italian Sausage roasted with peppers and onions, sliced

Slow Roasted Pork Shoulder	GLUTEN FREE	*	\$9
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Marinated Pork 8 hours roasted and smoked with our secret rub, sliced

BBQ Baby Back Ribs	GLUTEN FREE	*	\$10
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Slow roasted and lightly smoked with our secret rub

Pulled Pork	GLUTEN FREE	*	\$9
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Pork Shoulder slow roasted and lightly smoked, pulled

Kielbasa with Kraut	GLUTEN FREE	*	\$8
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Our Smoked Kielbasa, served with baked Sauerkraut

Seafood

Scrod in Lemon Butter Sauce	GLUTEN FREE	**	\$11
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Young Cod fillets, battered and fried, served with light lemon&wine sauce

Tilapia breaded with Parmesan Cheese	GLUTEN FREE	**	\$11
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Fillets of Tilapia, breaded and fried, served with light lemon&wine sauce

Stuffed Shrimp		****	\$13
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Colossal Shrimp stuffed with Crab Cake type stuffing

Stuffed Sole		****	\$14
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Fillets of Sole stuffed with Crab Cake type stuffing

Tuna Steak	GLUTEN FREE	****	\$15
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Steaks of Tuna, lemon marinated and quick grilled, with parsley

Broiled Salmon	GLUTEN FREE	****	\$12
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Salmon steaks broiled with a Mustard&Dill crust

Vegetarian Dishes

Wild Mushroom Risotto Creamy Risotto with mix of wild and cremini mushrooms	VEG.&GLUT. FREE	**	\$4
Lasagna (vegetable or Bolognese) Lasagna prepared traditional way with Beschamel sauce, parmigiana cheese and Ragu or grilled summer vegetables for vegetarian	VEGETARIAN	***	\$5
Pierogi Choice of 2 of our House made stuffed dough, butter pan fried pierogi(Cheese&Potato, Cabbage,)	VEGETARIAN	*	\$2
Pasta (Vodka Sauce, Primavera, Alfredo, Pesto...) Linguine or Ziti Pasta fresh prepared with plenty of Sauce of your choice	VEG.&GLUT. FREE	*	\$3
Creamy Polenta or Wild Rice or Quinoa served with Stewed Eggplant or Ratatouille or Mediterranean Grilled Vegetables	VEG.&GLUT. FREE	***	\$5
Eggplant Parmigiana Battered and fried Eggplants with Thick Basil Tomato Sauce and Parmigiana cheese crust	VEG.&GLUT. FREE	**	\$3
Vegetarian Stuffed Cabbage (with Mushrooms and Rice)	VEG.&GLUT. FREE	***	\$5

Sides

Twice baked stuffed potatoes Idaho potatoes filled with cheddar, bacon and kielbasa	GLUTEN FREE	****	\$4
White potatoes, baked oven baked potatoes with our signature spices and garlic	VEG.&GLUT. FREE	*	\$2
Red potatoes oven roasted with Garlic and Rosemary Oven roasted potatoes with fresh garlic and rosemary	VEG.&GLUT. FREE	**	\$2
Steamed Vegetables Green beans and baby carrots quickly steamed and served with butter	VEG.&GLUT. FREE	*	\$2
Rice (Plain, Spanish with Gandules or Beans, Pilaf, Risotto) Rice prepared as you like it	VEG.&GLUT. FREE	*	\$2
Creamy Spinach minced cooked spinach with crème fraisee	VEGETARIAN	***	\$4
Mashed Potatoes fresh mashed potatoes with plenty of butter and cream	VEG.&GLUT. FREE	*	\$2
Polish Potato Dumplings Potato dough dumplings (Italian Gnocchi)		***	\$4
Summer grilled vegetables Squash, sweet corn, eggplant and peppers quickly grilled with olive oil and spices	VEG.&GLUT. FREE	****	\$5
Linguine with red sauce	VEGETARIAN	*	\$2

Desserts (SWEET BUFFET ONLY INCLUDED IN PLATINUM WEDDING MENU)

Chocolate fountain with strawberries, Marshmallows, Pretzels, Graham Crackers... Cannoli, Cheese cake, Cream Puffs, Tiramisu, Chocolate Cake or Chocolate Brownies		****	\$5
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Stations

Seafood Station \$25	BBQ Station \$21	Polish Food Station \$16
Fried Calamari	Pinneapple flame (with polish Kielbasa)	Pierogi
Smoked Salmon display and Carving Station with Horseradish&Cream	Smoked Pastrami	Kielbasa
cheese sauce	BBQ Wings	Sauerkraut
Broiled Salmon	BBQ Ribs	Golabki
Grilled Shrimp	Pulled Pork Carving Station	Red Borscht
Grilled Tuna	Pasta Station \$19	Paszteciki
	Linguine with Red Sauce	
	Farfalle in Vodka Sauce	
	Ziti with Alfredo Sauce	
	Spaghetti with Bolognese Sauce	
	Lasagna Carving Station	

FOR BUFFET PACKAGES (NON WEDDING TYPE EVENTS)

**** ONLY INCLUDED IN THE BUFFET PACKAGE **ONE** (THIS AND ANYTHING BELOW: *, ** and ***)

*** INCLUDED IN THE BUFFET PACKAGE **TWO** (THIS AND ANYTHING BELOW: * and **)

** INCLUDED IN THE BUFFET PACKAGE **THREE** (THIS AND ANYTHING BELOW: *)

* INCLUDED IN THE BUFFET PACKAGE **FOUR , FIVE, SIX**

The Price for every item is the cost of adding this item to an existing PACKAGE.

www.oldcountrybanquets.com

860 745 5390

All our cooked items may contain allergens, including Seafood, Soy, Mushrooms, Meat, Dairy, Eggs. Please ask servers. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.